

#### Abstract:

The chicken meat was stored by the Hyo-on (controlled freezing point) CA (controlled atmosphere by introducing carbon dioxide, 100%) storage method. Then changes in the qualities of chicken meat stored by the Hyo-on CA storage method were monitored. Based on the measurement data thus obtained, the chicken meat qualities were evaluated depending on freshness (taste), smell, lipids, microbial proliferation, etc., thus performing total evaluation. And, the chicken meat qualities of Hyo-on CA storage were compared with that of atmospheric storage. As it is clear from various measurement items in this study, it was found that the Hyo-on CA storage could suppress the degradation of the qualities of the chicken meat in comparison with that of the atmospheric storage. There was remarkable depression effect by the carbon dioxide for proliferation of bacteria and oxidation, etc.